



WELCOME

***LARGE GROUP  
BREAKFAST MENU***

**BUSINESS CLASS**

Two all natural scrambled eggs  
with Bacon, Home-fries, and  
Buttermilk Biscuit

**BEECHCRAFT OMELETTE**

Applewood smoked bacon, fresh  
spinach and brie, Home-fries, and  
Buttermilk biscuit

**PANCAKE BREAKFAST**

With maple syrup, Home-Fries and  
Applewood Bacon

**\$16 per person**

***Coffee or Iced Tea included***



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***Coffee or Iced Tea included***



## PRIVATE PARTY BREAKFAST BUFFET MENU

### Breakfast Buffet

Scrambled Eggs

Country Sausage

Applewood Smoked Bacon

Home Fries

Buttermilk Biscuits

Fresh Fruit

**\$17 per person**

+ tax & gratuity

Coffee, Iced Tea & Soft Drinks Included



## PRIVATE PARTY BRUNCH BUFFET MENU

### Brunch Buffet

#### Spring Green Salad

Fresh Strawberries, Toasted Pecans, Feta Cheese,  
Herbed Balsamic Vinaigrette

#### Oven Baked All-Natural Egg Frittata

Parmesan, Potatoes, Fresh Spinach

#### Chicken Salad Pinwheels & Mini BLTs

House-made Yukon Gold Chips

#### Pasta Salad

Fresh Broccoli, Kalamata Olives, Feta,  
Sun Dried Tomatoes, Creamy Dressing

**\$24 per person**

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

**Add Mini Dessert for \$3 per person**

**Key Lime Panna Cotta or Chocolate Decadence**

MegaMosa...\$9

RedEye Bloody Mary...\$9

Zonin Prosecco Bottle...\$30



# Appetizer Choices

Priced Per Person—3 Choice Minimum

## Cold Appetizers

### **Fruit & Cheese Display 3.5**

Assorted Cheeses and Seasonal Fruit

### **Tomato Basil Bruschetta 4.0**

Parmesan Crostini

### **Garbanzo-Tahini Hummus 4.0**

Parmesan Crostini. Fresh Vegetables

### **Tarragon Chicken Salad Pinwheels 5.0**

Fresh Apples, Golden Raisins, Almonds

### **Caprese Skewers 4.5**

Fresh Mozzarella and Cherry Tomato, House-made Pesto, Sweet Balsamic

## Hot Appetizers

### **Grilled Pesto Chicken Skewers 5.0**

Balsamic Reduction

### **Spiced Shrimp Skewers 6.0**

Chipotle Aioli

### **Sliced Steak Skewers 5.5**

Chimichurri Sauce

### **Spinach Goat Cheese Stuffed Mushrooms 4.0**

Add Blue Crab Meat \$1 pp

### **Assorted Flat Breads 5.0**

Pulled Pork & BBQ, Steak & Cheese, Chicken & Alfredo, Pesto & Artichoke

### **Pan Fried 2oz Salmon Cakes 4.5**

Dill-Caper Remoulade

### **Smoked Gouda Stuffed Meatballs 4.5**

House-made Roasted Tomato Sauce

### **Pulled Pork Slider 5.5**

House-made Blueberry BBQ Sauce

### **Crispy Chicken Wings 5.5**

Choice of Sauce: Buffalo, Asian, Scampi, or BBQ

### **Hangar Burger Slider 6.0**

Caramelized Onion-Bacon Jam, Brie Cheese



## Hangar Lunch

*Choose One:*

### **Oven Roasted Chicken Sandwich**

*Spinach, Goat Cheese, Sun Dried Tomato, Balsamic Reduction, Sourdough*

### **Flying Fish Tacos**

*Lettuce, Pico De Gallo, Chipotle Aioli, Queso Fresco*

### **Hangar Burger**

*Caramelized Onion-Bacon Jam, Brie Cheese*

### **Hummus & Veggie Wrap**

*Roasted Seasonal Veggies, House Hummus, Feta Cheese, Balsamic glaze*

*All items come with House-Made Yukon Gold Potato Chips*

**\$17 per person** +Tax & Gratuity

*Includes Soft Drink, Coffee & Iced Tea*



## PRIVATE PARTY PASTA BUFFET MENU

### PASTA BUFFET

**Caesar Salad**

**Fettuccine Pasta**

**Parmesan Alfredo & Roasted Tomato-Basil Sauce**

**Roasted Vegetables**

**\$24 per person**

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

**Add Mini Dessert for \$3 per person**

Key Lime Panna Cotta or Chocolate Decadence

**Full-Sized Desserts \$7 per person**

Carrot Cake, Raspberry Cheesecake, Key Lime Panna Cotta, Chocolate Decadence



## \$20 BANQUET MENU

### ENTRÉE COURSE

*Choose One*

#### **Bacon Wrapped Meatloaf**

Garlic Smashed Potatoes, Sautéed Vegetables, Burgundy Demi-Glace

#### **Grilled Organic Salmon**

Artichoke Hearts, House-made Basil Pesto, Garlic Smashed Potatoes, Grilled Lemon

#### **Airline Chicken Breast**

Garlic Smashed Potatoes & Creamy Sundried Tomato & Spinach Sauce

#### **Vegetable Fettuccine**

Fresh Basil, House-Made Roasted Tomato Sauce

**\$20 per person**

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included



## LARGE PARTY PLATED MENU

### SALAD COURSE

*Choose One*

#### **Spring Green Salad**

Fresh Strawberries, Toasted Pecans, Feta Cheese,  
Herbed Balsamic Vinaigrette

#### **Caesar Salad**

House-made Dressing, Sourdough Croutons, Grated Parmesan

### ENTRÉE COURSE

*Choose One*

#### **Grilled Hangar Steak**

Garlic Smashed Potatoes, Chimichurri Sauce, Avocado Radish Salad

#### **Grilled Organic Salmon**

Artichoke Hearts, House-made Basil Pesto, Garlic Smashed Potatoes, Grilled Lemon

#### **Airline Chicken Breast**

Garlic Smashed Potatoes & Creamy Sundried Tomato & Spinach Sauce

#### **Truffle & Wild Mushroom Ravioli**

Creamy Parmesan Sauce, Grilled Asparagus

*Substitute Filet Mignon & Local Fresh Catch for \$10 per person*

**\$30 per person**

Includes Soft Drinks, Iced Tea & Coffee

#### **Add Mini Dessert for \$3 per person**

Key Lime Panna Cotta or Chocolate Decadence





## DELUXE PLATED MENU

### Appetizer Course

#### Caprese Skewers

Fresh Mozzarella and Cherry Tomato, House-made Pesto, Sweet Balsamic

#### Smoked Gouda Stuffed Meatballs

House-made Roasted Tomato Sauce

### Salad course

*Choose One*

#### Spring Green Salad

Fresh Strawberries, Toasted Pecans, Feta, Herbed Balsamic Vinaigrette

#### Caesar Salad

House-made Dressing, Sourdough Croutons, Grated Parmesan

### Entrée Course

*Choose One*

#### Grilled Hangar Steak

Garlic Smashed Potatoes, Chimichurri Sauce, Avocado Radish Salad

#### Grilled Organic Salmon

Artichoke Hearts, House-made Basil Pesto, Garlic Smashed Potatoes, Grilled Lemon

#### Airline Chicken Breast

Garlic Smashed Potatoes, Creamy Sundried Tomato & Spinach Sauce

#### Truffle & Wild Mushroom Ravioli

Creamy Parmesan Sauce, Grilled Asparagus

### Dessert Course

*Choose one*

#### Chocolate Decadence

#### Raspberry Cheesecake

**\$44 per person** +Tax & Gratuity

Includes Soda, Coffee & Iced Tea

**Add Premium Meats for \$10per person**

Beef Filet Mignon, Local Fresh Catch



## DELUXE BUFFET

### Starters

Smoked Gouda Stuffed Meatballs

Tomato-Basil Bruschetta

House-Made Parmesan Crostini

Spring Green Salad

Strawberries, Feta, Pecans, Herbed Balsamic Vinaigrette

Warm Bread & Butter

### Main Course

**Spinach Smothered Chicken Breast**

Parmesan Cream Sauce

Roasted Summer Vegetables

**Sliced Hangar Steak**

Burgundy Demi-Glace

Garlic Smashed Potatoes

**Sautéed Gulf Shrimp**

Roasted Red Pepper Ragout

Three Cheese Grits

**\$44 per person**

+ tax & gratuity

**Add Mini Dessert for \$3 per person**

Key Lime Panna Cotta & Chocolate Decadence

**Substitute Beef Filet Mignon & Specialty Fish for \$10 per person.**



## PRIVATE PARTY BARBECUE BUFFET MENU

### Hangar Barbecue

Grilled Chicken Breast &  
Slow Roasted Pulled Pork  
House-made Blueberry BBQ Sauce

Served with:

Smoked Gouda Mac N' Cheese  
Bacon Sautéed Green Beans  
House-made Yukon Gold Chips  
Sweet Hawaiian Bread

**\$28 per person**

+tax & gratuity

Coffee, Water, Soft Drink or Tea Included

**Add Mini Dessert for \$3 per person**

Key Lime Panna Cotta or Chocolate Decadence